

COTTAGE SEAFOOD BOIL

Place orders at least 48 hours in advance for delivery between 5 PM and 6:30 PM.
Call 236 766-6059 or dial 0 to order | 17% gratuity applies for onsite Cottage Catering.

Dinner for Four • 499
per additional adult • 129

DINNER INCLUDES

DUNGENESS CRAB
SIDE STRIPED SHRIMP
CLAMS & MUSSELS
SMOKED CHORIZO
BABY POTATOES
HOUSE MADE BREAD
A DOZEN FRESH OYSTERS
CAESAR SALAD
CORN

WINE LIST

Specially selected wines by the bottle, available with dinner purchase

WHITE

BURROWING OWL Chardonnay (Oliver, Okanagan) • 45
RAMIFICATION Pinot Gris (Okanagan Valley) • 35
WINE MAKERS CUT Sauvignon Blanc (Oliver, Okanagan) • 45
STONEROAD Smooth White (Okanagan Valley) • 20

ROSE

UNSWORTH (Mill Bay, Vancouver Island) • 35

RED

GRAY MONK Cabernet Sauvignon (Okanagan Valley) • 50
QUAILS GATE Old Vines Foch (South Thompson, Okanagan) • 45
RAMIFICATION Pinot Noir (Okanagan Valley) • 40
STONEROAD Red Blend (Okanagan Valley) • 20

SPARKLING

UNSWORTH Charme de l'île nv (Cowichan Valley, Vancouver Island) • 45



Off the table.



Our culinary team crafts seasonal menus highlighting the best of British Columbia, tailored to your needs. In partnership with the Vancouver Aquarium, we feature only sustainably sourced seafood.